

DID YOU KNOW? Riesling is not just a sweet wine.

- -- Riesling is the most versatile and food-friendly wine in the world.
- -- The Finger Lakes is known for making the best Rieslings in the US.
 - --- Vineyards on the east side of Seneca Lake produce some of the region's best Riesling.



2014 #198 Reserve Riesling

WHAT MAKES #198 RESERVE RIESLING SPECIAL

- -- The fruit for this Riesling is picked at a very ripe stage which leads to a wine bursting with flavor.
- -- This wine is made in the style of a German Spatlese with higher residual sugar and lower alcohol.
- -- For a "sweeter" Riesling this wine is perfectly balanced and a perfect pairing with spicy Asian food.

2014 VINTAGE NOTES

Unlike most years in the Finger Lakes, the fall of 2014 was warm and dry. This allowed us to keep our fruit on the vine longer than usual which resulted in an ideal combination of acidity and ripeness. The 2014 vintage showed us for the first time how the right growing conditions can lead to exemplary wines.

TECHNICAL NOTES

Country: USA Fermentation: Conventional, in Stainless Steel

Region: New York **Alcohol:** 9.4%

AVA: Finger Lakes Residual Sugar: 6.8%

Varietal: Riesling Geisenheim Clone #198 Titratable Acidity: 9.8 g/l

Harvest Date: Oct 28, 2014 **pH**: 2.90

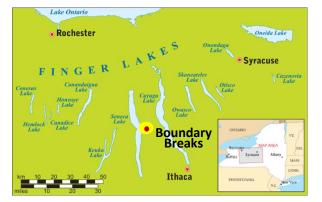
Brix at Harvest: 23.5 Bottling Date: July 5, 2015

Winemaker: Kelby Russell Cases Produced: 450; SRP: \$18.95

SELLING POINTS: #198 RESERVE RIESLING

"Heavy, viscous, ripe and dripping stone fruit flavors. High acid makes this feel like it has no more than 2% RS or so. Finish goes and goes... Delightful, complex wine. May even improve over time, though it is tough to say with certainty. Excellent," 92+/100."- *Cellar Tracker Review*

WHAT DO THE NUMBERS, "239, 198, 110, 90", REFER TO? When you choose to plant grapes, the plant nurseries that sell vines offer several choices within a particular variety. Each specific variation within a grape variety is referred to as a "clone," and it is given a number like #239 or #198. Within in a particular set of environmental conditions—or "terroir"—some clones are expected to do better than others. In the Finger Lakes, there is no consensus on what the "ideal" clone is for the terroir. When Boundary Breaks began planting its vineyards in 2009, it chose to plant five different Riesling clones to see how they each expressed themselves at the Boundary Breaks site.



ABOUT US: Boundary Breaks focuses on cool-climate grape varieties-principally Riesling, Gewurztraminer and Cabernet Franc. We began planting vines in 2009 and released our first vintage in 2013. Our wines are sold throughout the US and abroad.

WHAT MAKES OUR WINES DISTINCTIVE: Our wines possess a powerful flavor profile. We achieve this in the challenging cool climate of the Finger Lakes by ensuring our fruit achieves a maximum level of ripeness in the vineyard. Our vineyards are located in a unique microclimate near the shoreline on the east side of Seneca Lake. The lake is more than 700 feet deep and keeps our site warmer during the coldest periods of winter. Our western-facing vineyard slopes also benefit from extended afternoon sun.